

CHUKA



UNIVERSITY

**UNIVERSITY EXAMINATION  
RESIT/SUPPLEMENTARY / SPECIAL EXAMINATIONS  
EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE IN  
FOOD SCIENCE AND TECHNOLOGY**

**FOST 344: SUGAR & CONFECTIONERY TECHNOLOGY**

**STREAMS:**

**TIME: 2 HOURS**

**DAY/DATE: THURSDAY 04/11/2021**

**8.30 A.M - 10.30 A.M.**

**INSTRUCTIONS:**

- **Answer all questions in section and any other Two in section B**

**SECTION A (30 MARKS)**

1. Explain the importance and applications of sugar (5 marks)
- 2 a). Outline the difference between sugar beet and sugar cane (5 marks)  
b) Describe the parameters that determine the quality of refined sugar (6 marks)
- 3a) Outline the major differences between chewing gum and bubble gum (5 marks)  
b) Explain the defects that might occur during production of chocolate bar and suggest solutions (6 marks)
4. Briefly describe the production of glucose syrup from raw banana (3 marks)

**SECTION B (40 MARKS)**

- 5a) Discuss factors affecting sugar production in Kenya (10 marks)
- b) Discuss the process production of a chewing gum and explain the role of ingredients used (10 marks)

- 6a) Discuss the process production of refined sugar crystals from raw cane sugar (15 marks)
- b) Explain factors to consider while selecting packaging material for confectionary products

(5 marks)

- 7a) Discuss the process production of chocolate bar from raw cocoa beans (12 marks)
- b) Explain the application properties of glucose syrup in food industries (8 marks)

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